



Product name: **Vegetable**
fiber (for use in food
industry)

BIOCEL XLG200**PRODUCT QUALITY DATA SHEET****NORMATIVE DOCUMENT**

ISO 10.89.19-001-31095550-2021

GENERAL DESCRIPTION

BIOCEL XLG200 is a natural fiber produced using proprietary dry processing methods by mechanical grinding and classification of individual cellulose raw materials. Vegetable raw materials have been bleached without the use of elemental chlorine. Vegetable fiber (for use in the food industry) is intended for use in the food industry as an ingredient in the production of meat, fish, dairy and confectionery products.

Produced from vegetable raw materials. Does not contain

GMOs. **COMPOSITION** Vegetative part of vegetable raw materials, not containing milk fats, sucrose, isoglucose, gluten and starches.

ORGANOLEPTIC INDICATORS

<i>Name of indicator</i>	<i>Indicator value</i>	<i>Test method</i>
Color	White to light beige: powdery Neutral, no taste	Organoleptic
Smell		
Taste		
	Neutral, odorless	

PHYSICAL AND CHEMICAL INDICATORS

<i>Name of indicator</i>	<i>Valid values</i>	<i>Test method</i>	
Mass fraction of moisture, %, no more	9.0	Moisture meter model A&D MX-50	
pH	5.0-7.5	pH-meter "OHAUS"	
Bulk density, g/cm, less	0.12	Weighing	
Dietary fiber content, not less than, % in dry residue	96.0		
Particle size, microns - more than	30-200	Air Jet Screening Machine RETSCH AS 200 JET	
200 microns, not more than, %	5.0		
- more than 106 microns, not more than, % - more than 36	10.0		
microns, not more than, % Moisture retention: - cold water, not less - hot water, not less	85.0		
Oil retention (fat retention), not less than	1:5.0 1:5.0	Scales «OHAUS» PIONEER Centrifuge ULAB UC 4000E (20 min./1000 rpm)	
Pest pollution	Not allowed	Not found	Minutes No. 22512 dated 09.09.2021 IC FSBI
Pest infestation	Not allowed	Not found	
Mass fraction of metal impurities, %, no more	0.001	MVL" Minutes No. 22512 dated 09.09.2021 IC FSBI	

MICROBIOLOGICAL INDICATORS.

MVL" Minutes No. 22512 dated 09.09.2021 IC FSBI

QMAFAnM, (CFU/g, no more)	5x10 ⁴	3x10 ²	ISO 10444.15-94
BGKP (coli-forms) in 0.1 g.	not allowed	At 0.1g. not detected	ISO 31747-2012
Pathogenic microorganisms, including salmonella in 25g.		At 25.0 not detected	ISO 31659-2012
Molds. (CFU/g, no more)		50	Less than 5

SAFETY INDICATORS.

Minutes No. 22512 dated 09.09.2021 IC FSBI

<i>Name of indicator</i>	<i>Permissible level</i>	<i>Result</i>	<i>Test method</i>
Toxic elements, mg/kg, not more than: Lead	< 0.5		ISO 30178-96
Arsenic	< 0.2	< 0.01	ISO R 51766-2001
Cadmium	< 0.1	< 0.02	ISO 30178-96
Mercury	< 0.03	< 0.0025	ISO R 34427-2018

Pesticides, mg/kg: Hexachlorocyclohexane (̳, ̳, ̳-isomers) DDT and its metabolites	< 0.5	< 0.01	MU4380-87
	<0.2	<0.02	MU4380-87
Mycotoxins (mg/kg, max) Zearalenone	< 1.0	< 0.03	Mi#12.2012-03
Deoxynivalenol	< 0.7	< 0.3	M No. 11.2012-02
Aflatoxin B1	< 0.005	< 0.002	M No. 04.2013-04
T-2 toxin	< 0.1	< 0.02	M No. 06.2013-06
Ochratoxin A	< 0.005	< 0.002	M No. 08.2011-01
Presence of GMOs	Not allowed	Does not contain GMO elements	Minutes No. 22512 dated 09.09.2021 IC FSBI
PACKAGE			
The product is packed in a white kraft paper bag with a sealed valve, net weight	20.0 kg		
STORAGE AND TRANSPORTATION			
<u>Shelf life, months, not less</u> Storage conditions	24		
Transport conditions	Store in a dry place, closed from direct sunlight, with a relative humidity of no more than 80%. Temperature from -300C to +350C By all modes of transport in covered vehicles, as well as in containers, in accordance with the rules for the carriage of goods in force for the corresponding mode of transport. When loading and unloading the product must be protected from precipitation. It is not allowed to transport in vehicles in which toxic and pungent-smelling goods were transported, as well as with products with specific odors.		
Delivery time			
PRESENCE OF ALLERGENS			
cereals containing gluten and products of their processing	No		
crustaceans and products of their processing	No		
eggs and products of their processing	No		
fish and products of their processing	No		
peanuts and products of their processing	No		
soybeans and products of their	No		
processing milk and products of their processing (including	No		
lactose) celery and its products processing	No		

mustard and products of its processing sesame and	No
products of its processing sulfur dioxide and sulfites	No
with their total content of more than 10 mg/kg or 10 mg/l in terms of sulfur dioxide lupins and products of its	No
processing mollusks and products of their	No
processing	No
Contact Information	
<p>The information provided is based on our best knowledge and experience and complies with ISO 9295-001-31095550-16. Buyers and users assume all liability and liability for loss or damage arising from the processing and use of our products, either alone or in combination with other products. The purchaser/end user is advised to conduct a quality assessment of the product on laboratory equipment prior to use in the final product. The user is solely responsible for complying with relevant national standards, requirements and laws. Based on our data, the information contained in this document is accurate. The data given are average values, there may be small errors from batch to batch.</p>	

